

\$90 PER PERSON



VALENTINE'S DAY MENU



AMUSE

SALMON TOAST

HOUSE MADE CRÈME FRAÎCHE, PICKLED SHALLOTS, TOMATOES

OYSTER SUPRÊME

FOIE GRAS BRULÉE, SALMON CAVIAR, UNI

FILET MIGNON TARTARE

CUCUMBER, BONE MARROW BUTTER, BLACK TRUFFLE CAVIAR

OYSTER SHOOTER

AQUA PAZZA, CITRON FOAM, PIMENTON SALT

FIRST COURSE

(choose one)

WILD MUSHROOM FRICASSÉE

POACHED EGG, BUTTERED BRIOCHE, PORCINI TRUFFLE FOAM

SEARED SCALLOP CRUDO

PERSIAN CUCUMBER, UNI, CITRUS, RICE CRACKERS, AVOCADO

MAINS

(choose one)

BOUILLABAISSE

ALASKAN BLACK COD, KAUAI SHRIMP, MAINE SCALLOP, OREGON UNI

DUCK A L'ORANGE

CHIVE YORKSHIRE PUDDING, CONFIT LEG, ORANGES, HONEY SAUCE

BLACK TRUFFLE TAGLIATELLE

ROASTED ROMANESCO, CHANTERELLE MUSHROOMS, PARMESAN

DESSERT

(for two)

SWEETHEART CAKE

LINGONBERRY COULIS

(MENU SUBJECT TO CHANGE)

TAX AND TIP NOT INCLUDED IN MENU PRICE